PRODUCT DOCUMENT PACK

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PRODUCT

Waldorf RN8100G-LS 900mm Gas Target Top - Leg Stand

Model / SKU: RN8100G-LS

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800 SERIES

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THE **WALDORF 800 SERIES** CONTINUES A TRADITION OF BULLETPROOF **PERFORMANCE** AND **DEPENDABILITY** WITH A RANGE OF EUROPEAN INSPIRED EQUIPMENT THAT REDEFINES HOW THE **ULTIMATE** KITCHEN SHOULD BE.

Waldorf® 800 SERIES

AN **EXPANDED** RANGE OF EQUIPMENT MEANS MORE OPTIONS AND **UNLIMITED** CREATIVE POSSIBILITIES.

Cleaner lines and consistency in modular design across the entire range enable units to fit together to create an almost seamless workspace. The industry preferred 800mm depth ensures efficient use of space, while easily accommodating the advanced performance features that define the 800 Series.

Waldorf® 800 SERIES

YOUR WORLD IS NOW FLATTER.

The new Waldorf 800 Series low back units deliver a seamless solution for the island suite kitchen. Create the layout you desire, mix and match tops and bottoms for your perfect result.

Waldorf®
800 SERIES

MORE **POWER** TO DESIGN YOUR OWN WORKSPACE. THE **CREATIVE** POSSIBILITIES ARE ALMOST ENDLESS.

Need a Oven to go under that Griddle? A Gas Cooktop with storage underneath? Are you desperate for extra refrigeration? With a bigger range of tops and bottoms available as individual units, the 800 Series enables you to configure your kitchen just about any way you like.

Waldorf® 800 SERIES

MORE POWER TO COOK.

The advanced performance made possible by the open burner design of the 800 Series gives the workhorse in your kitchen serious power to burn. The 28MJ burners allow precise heat adjustment across the entire spectrum (from high to low heat/simmer), providing just the right amount of heat, whatever the cooking task. Constructed from heavy-duty cast iron, with a forged brass cap for even flame spread, the non-clogging burner design ensures that continuous performance is never compromised.

Flame failure protection is fitted as standard with burner pilots optional. Robust gas controls are easy to use and designed to withstand the rigours of a busy commercial kitchen.

Heavy-duty pot supports.

Heavyweight iron castings and full vitreous enamel finish add extra durability to the 800 Series. Levelled tops allow easy movement of pans between burners, while extended pot support fingers provide greater stability for small pan use.

Simmer plates spread the heat.

A solid top simmer plate distributes heat evenly and provides excellent heat retention. It sits at the same level and is easily interchangeable with pot supports on all 800 Series Gas Cooktops.

MORE OF EVERYTHING MEANS MORE **FLEXIBILITY**.

With an expanded range of products and features, the 800 Series can be configured to suit virtually any application.

New products include:

- Low back height option on all units, ideal for island suite applications
- 450mm gas Chargrill - bench, leg stand and cabinet base models
- 400mm single pan gas Fryer
- 900mm 4 burner Cooktops - available with leg stand, cabinet base or refrigerated base
- 450mm 2 burner Cooktops - leg stand or cabinet base
- 900mm 4 burner Ranges - gas or electric, static or convection ovens
- 450mm electric Pasta Cooker - 7kW or 10.5kW options
- 450 and 900mm Induction Cooktops available with cabinet base
- Adjustable electric Salamander
- Open cabinet bases in 450, 600, 900 or 1200mm
- Modular stainless steel preparation benches in 200, 300, 450, 600, and 900mm

Gas and electric Cooktops, Target Tops and Griddles can be ordered in the following options:

- Bench mounted
- Leg stand with shelf
- Cabinet with optional racking

Smooth operation.

On its own, or as part of a whole cooking line, every unit in the 800 Series is designed to look fantastic. The same design philosophy has been applied across all units to create a streamlined, consistent appearance, and increase the amount of useable work surface. Continuous workspaces make transferring pots and pans between units much easier.

Waldorf® 800 SERIES

OUR ENVIRONMENT.

All Moffat technology is both a product of its environment and a product for the environment. That means that whether the design, development or construction stage every detail is checked to ensure that our equipment is as energy efficient and earth-friendly as possible. We will continue to use every tool at our disposal to work towards reducing environmental impact even further. This way our products can be enjoyed by not just those who use them, but everyone.

Robust as always.

All 800 Series units are finished in thick gauge 304 grade stainless steel. Fully framed doors incorporate a new robust hinging system. All our ranges are built on a full galvanized steel chassis construction. And the superb finishing that has become the hallmark of Waldorf products includes fully welded seams (including all bullnoses) and polished stainless steel surfaces.

Here comes the chill factor.

The addition of refrigeration units to the 800 Series range means food can be contained and cooked in one place. Cooktops, Griddles and Target Tops can be matched with 900 or 1200mm gastronorm refrigeration bases, available in a range of door/drawer combinations. All units accept 1/1 gastronorm sizing.

Waldorf refrigeration units are rated for tropical temperatures up to 40°C and have a holding temperature of -2 to + 8°C. A digital temperature control and an automatic defrosting and condensate heater are standard on all units.

How do you like your griddle?

Waldorf Cooktop griddle sections can now be fitted anywhere within your Gas Cooktop layout. They are available in 300, 600 and 900mm sections, with smooth or ribbed surfaces, or a mixture of both.

Cleaning made easier.

The 800 Series range is designed for labour saving, easy cleaning. Rounded corners, internal and external edges enable easier wipe down and hygiene control. Streamlined surfaces make for effortless wiping down of a whole cooking line.

Service while you cook.

The 800 Series design allows full service and maintenance to be carried out while units are installed within the cooking line. This minimises the need to shut down a whole line to service one unit.

Waldorf® 800 SERIES

COOKTOPS.

Simplicity of operation and augmented performance are the key features defining Waldorf's range of Gas and Electric Cooktops.

Gas Cooktops feature heavy-duty, vitreous enamel pot stands with extended finger supports that allow pots and pans to slide easily from one burner to another, while their advanced open burners generate an impressive 28MJ of heat. The electric versions offer a choice of heavy-duty, 2.4kW radiant elements, or 2kW solid plates.

Both versions of Cooktop provide flexibility in terms of the type of Cooktop surface that can be used. Hot top simmer plates can be incorporated into the Gas Cooktop, while both gas and electric can accommodate 300, 600 or 900mm griddle plates.

GAS COOKTOPS.

Standard Features.

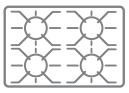
Heavy-duty 304 grade stainless steel finish
28MJ rated open burners
2, 4, 6 or 8 burner Cooktop configuration
Flame failure protection on all burners
Removable heavy-duty cast iron burners and vitreous enamel pot stands
Heavy-duty reinforced control knobs
Griddles fitted with push-button piezo ignition
12mm griddle plate
Mounted on leg stand with suite matching shelf
Adjustable feet and 2 additional rollers
Easy clean, installation and service

Options.

Flame failure with standing pilot
Choice of griddle surface – smooth, ribbed, or both
Bench mounted
Gastronorm storage cabinet underneath
Gastronorm refrigeration module underneath
Castor or plinth mounting

Accessories.

Solid top simmer plates
Mobile castor kit (set of 4 castors, 2 lockable)
Joining caps

GAS COOKTOPS	Model Options	Dimensions	Hob Variations	Model Codes
300MM WALDORF 8200 SERIES 2 BURNER COOKTOP	BENCH MODEL ONLY	Bench models W 300mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back (RNL) 372mm	 	RN8200G-B RN8203G-B
	 RN8200G-B			
450MM WALDORF 8450 SERIES 2 BURNER COOKTOP	CABINET BASE MODEL LEG STAND MODEL	All models W 450mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (RNL) 972mm		RN8450G-CB RN8450G-LS
	 RN8450G-CB			
600MM WALDORF 8400 SERIES 4 BURNER COOKTOP	BENCH MODEL CABINET BASE MODEL LEG STAND MODEL	Bench models W 600mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back (RNL) 372mm All other models W 600mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (RNL) 972mm	 	RN8400G-B RN8400G-CB RN8400G-LS RN8403G-B RN8403G-CB RN8403G-LS RN8406G-B RN8406G-CB RN8406G-LS
	 RN8400G-LS			
900MM WALDORF 8900 SERIES 4 BURNER COOKTOP	CABINET BASE MODEL LEG STAND MODEL REFRIGERATED BASE MODEL	All models W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (RNL) 972mm		RN8900G-CB RN8900G-LS RN8900G-RB
	 RN8900G-LS			

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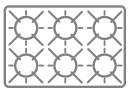
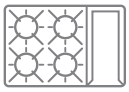
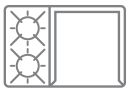
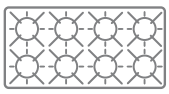
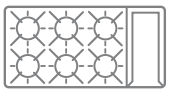
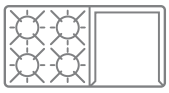
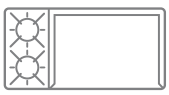
GAS COOKTOPS	Model Options	Dimensions	Hob Variations	Model Codes
900MM WALDORF 8600 SERIES 6 BURNER COOKTOP	BENCH MODEL CABINET BASE MODEL LEG STAND MODEL REFRIGERATED BASE MODEL RN8603G-LS	Bench models W 900mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back (RNL) 372mm All other models W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (RNL) 972mm		RN8600G-B RN8600G-CB RN8600G-LS RN8600G-RB
				RN8603G-B RN8603G-CB RN8603G-LS RN8603G-RB
				RN8606G-B RN8606G-CB RN8606G-LS RN8606G-RB
				RN8609G-B RN8609G-CB RN8609G-LS RN8609G-RB
1200MM WALDORF 8800 SERIES 8 BURNER COOKTOP	BENCH MODEL CABINET BASE MODEL LEG STAND MODEL REFRIGERATED BASE MODEL RN8800G-RB	Bench models W 1200mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back (RNL) 372mm All other models W 1200mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (RNL) 972mm		RN8800G-B RN8800G-CB RN8800G-LS RN8800G-RB
				RN8803G-B RN8803G-CB RN8803G-LS RN8803G-RB
				RN8806G-B RN8806G-CB RN8806G-LS RN8806G-RB
				RN8809G-B RN8809G-CB RN8809G-LS RN8809G-RB

Ask for a detailed specification sheet on any of the Waldorf 800 Series Cooktops outlining construction, features and installation information.

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ELECTRIC COOKTOPS.

Standard Features.

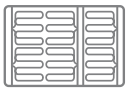
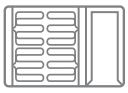
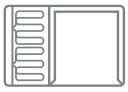
Heavy-duty 304 stainless steel finish
2.4kW radiant elements
2, 4 or 6 hot plate size configuration
Six temperature settings with simmer setting
Heavy-duty reinforced control knobs
12mm griddle plate
Mounted on leg stand with suite matching shelf
Adjustable feet and 2 additional rollers
Easy clean, installation and service

Options.

2kW solid plates
Choice of griddle surface – smooth, ribbed, or both
Bench mounted
Gastronorm storage cabinet underneath
Gastronorm refrigeration module underneath
Castor or plinth mounting

Accessories.

Mobile castor kit (set of 4 castors, 2 lockable)
Joining caps

ELECTRIC COOKTOPS	Model Options	Dimensions	Hob Variations	Model Codes
300MM WALDORF 8200 SERIES 2 ELEMENT COOKTOP	BENCH MODEL ONLY RN8200E-B	Bench models W 300mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back (RNL) 372mm	 	RN8200E-B RN8203E-B
600MM WALDORF 8400 SERIES 4 ELEMENT COOKTOP	BENCH MODEL CABINET BASE MODEL LEG STAND MODEL RN8400E-LS	Bench models W 600mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back (RNL) 372mm All other models W 600mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (RNL) 972mm	 	RN8400E-B RN8400E-CB RN8400E-LS RN8403E-B RN8403E-CB RN8403E-LS RN8406E-B RN8406E-CB RN8406E-LS
900MM WALDORF 8600 SERIES 6 ELEMENT COOKTOP	BENCH MODEL CABINET BASE MODEL LEG STAND MODEL REFRIGERATED BASE MODEL RN8600E-LS	Bench models W 900mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back (RNL) 372mm All other models W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (RNL) 972mm	   	RN8600E-B RN8600E-CB RN8600E-LS RN8600E-RB RN8603E-B RN8603E-CB RN8603E-LS RN8603E-RB RN8606E-B RN8606E-CB RN8606E-LS RN8606E-RB RN8609E-B RN8609E-CB RN8609E-LS RN8609E-RB

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INDUCTION COOKTOPS.

The new Waldorf range of Induction Cooktops utilise large 270mm induction zones that automatically detect various sized cooking pans.

The cooking zone switches off when the pan is removed. Each induction model is equipped with either two or four 5kW heavy-duty induction zones that have variable power controls for each cooking zone. The overall construction is heavy-duty 6mm thick ceramic glass, enabling pans to glide across the cooking surface. All Induction Cooktops are supplied with suite matching modular cabinet bases with doors and adjustable feet as standard.

With a large control knob for each induction zone with a (green) indicator light including pan detection indication. Waldorf Induction Cooktops offer the additional benefits of reduced energy consumption and lowering the amount of latent heat in the cooking area.

Standard Features.

Heavy-duty 304 stainless steel finish
5kW rated induction cooking zones
270mm diameter induction cooking zones
2 or 4 induction cooktop configuration
Fully sealed 6mm thick ceramic cooking surface
Adjustable stainless steel legs
Large easy use control knobs
Automatic pan detection
Easy clean, installation and service

Accessories.

Mobile castor kit (set of 4 castors, 2 lockable)
Joining caps

INDUCTION COOKTOPS	Model Options	Dimensions	Model Codes
450MM WALDORF 8200 SERIES 2 INDUCTION ZONE COOKTOP	CABINET BASE MODEL ONLY	W 450mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (RNL) 972mm	IN8200E-CB

IN8200E-CB

900MM WALDORF 8400 SERIES 4 INDUCTION ZONE COOKTOP	CABINET BASE MODEL ONLY	W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (RNL) 972mm	IN8400E-CB

IN8400E-CB

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OVEN RANGES.

The 800 Series of Oven Ranges offers a number of gas and electric options designed to meet the varying demands of commercial kitchens.

In terms of sheer cooking power, both gas and electric have lifted performance to a new level. In the gas lineup, enhanced performance up top comes by way of the patented 28MJ open Cooktop burners, while the power of the Electric Cooktop is generated through heavy-duty, 2.4kW radiant elements, or optional 2kW solid plates.

Down below, both Gas and Electric Ovens feature cast iron sole plates for even heat distribution. Heavy-duty motors and circulation fans in the Convection Ovens enable reduced cooking times and lower temperatures.

GAS RANGES.

Standard Features.

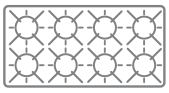
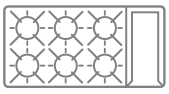
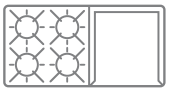
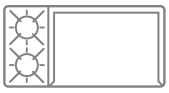
Heavy-duty 304 grade stainless steel finish
28MJ rated open burners
2, 4, 6 or 8 burner Cooktop configuration
Flame failure protection on all burners
Removable heavy-duty cast iron burners and vitreous enamel pot stands
Heavy-duty reinforced control knobs
Drop down door with welded frame
Fully welded and vitreous enamelled oven liner
Cool touch stainless steel door handle
Adjustable feet and 2 additional rollers
Easy clean, installation and service

Options.

Gas or electric, static or convection
Flame failure with standing pilot
Choice of griddle surface – smooth, ribbed, or both
Castor or plinth mounting

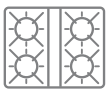
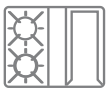
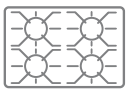
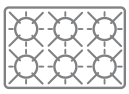
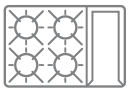
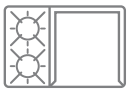
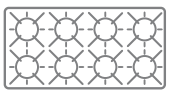
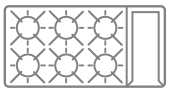
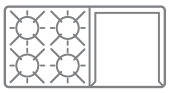
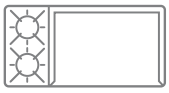
Accessories.

Solid top simmer plates
Mobile castor kit (set of 4 castors, 2 lockable)
Joining caps

GAS RANGES	Oven Options	Dimensions	Hob Variations	Model Codes
600MM WALDORF 8410 SERIES 4 BURNER COOKTOP	G GAS STATIC OVEN	W 600mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (RNL) 972mm		RN8410G
	 RN8410G			RN8413G
				RN8416G
1200MM WALDORF 8820 SERIES 8 BURNER COOKTOP	G GAS DOUBLE STATIC OVEN	W 1200mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (RNL) 972mm		RN8820G
	 RN8820G			RN8823G
				RN8826G
				RN8829G

Waldorf 800 Series Oven Ranges start with a heavy-duty galvanized steel chassis. All oven liners are fully welded and vitreous enamelled. Cast iron sole plates in all ovens and welded frame doors ensure durable performance.

Ask for a detailed specification sheet on any of the Waldorf 800 Series Oven Ranges outlining construction, features and installation information.

GAS RANGES	Oven Options	Dimensions	Hob Variations	Model Codes
750MM WALDORF 8510 SERIES 4 BURNER COOKTOP RN8510GE	**G** GAS STATIC OVEN **GC** GAS CONVECTION OVEN **GE** ELECTRIC STATIC OVEN **GEC** ELECTRIC CONVECTION OVEN	W 750mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (RNL) 972mm	 	RN8510G RN8510GC RN8510GE RN8510GEC RN8513G RN8513GC RN8513GE RN8513GEC
900MM WALDORF 8910 SERIES 4 BURNER COOKTOP RN8510G	**G** GAS STATIC OVEN **GC** GAS CONVECTION OVEN **GE** ELECTRIC STATIC OVEN **GEC** ELECTRIC CONVECTION OVEN	W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (RNL) 972mm		RN8910G RN8910GC RN8910GE RN8910GEC
900MM WALDORF 8610 SERIES 6 BURNER COOKTOP RN8610G	**G** GAS STATIC OVEN **GC** GAS CONVECTION OVEN **GE** ELECTRIC STATIC OVEN **GEC** ELECTRIC CONVECTION OVEN	W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (RNL) 972mm	   	RN8610G RN8610GC RN8610GE RN8610GEC RN8613G RN8613GC RN8613GE RN8613GEC RN8616G RN8616GC RN8616GE RN8616GEC RN8619G RN8619GC RN8619GE RN8619GEC
1200MM WALDORF 8810 SERIES 8 BURNER COOKTOP RN8810GE	**G** GAS STATIC OVEN **GC** GAS CONVECTION OVEN **GE** ELECTRIC STATIC OVEN **GEC** ELECTRIC CONVECTION OVEN	W 1200mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (RNL) 972mm	   	RN8810G RN8810GC RN8810GE RN8810GEC RN8813G RN8813GC RN8813GE RN8813GEC RN8816G RN8816GC RN8816GE RN8816GEC RN8819G RN8819GC RN8819GE RN8819GEC

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ELECTRIC RANGES.

Standard Features.

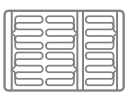
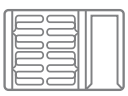
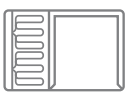
Heavy-duty 304 grade stainless steel finish
2.4 kW radiant elements
4 or 6 hot plate size configuration.
Six hot plate temperature settings with simmer setting
Heavy-duty reinforced control knobs
12mm griddle plate
Drop down door with welded frame
Fully welded and vitreous enamelled oven liner
Cool touch stainless steel door handle
Adjustable feet and 2 additional rollers
Easy clean, installation service

Options.

Choice of griddle surface - smooth ribbed or both
2kW solid plates
Electric - static or convection
Castor or plinth mounting

Accessories.

Mobile castor kit (set of 4 castors, 2 lockable)
Joining caps

ELECTRIC RANGES	Oven Options	Dimensions	Hob Variations	Model Codes
900MM WALDORF 8610 SERIES 6 ELEMENT COOKTOP RN8610E	E ELECTRIC STATIC OVEN EC ELECTRIC CONVECTION OVEN	W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (RNL) 972mm		RN8610E RN8610EC
				RN8613E RN8613EC
				RN8616E RN8616EC
				RN8619E RN8619EC

Ask for a detailed specification sheet on any of the Waldorf 800 Series Oven Ranges outlining construction, features and installation information.

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TARGET TOPS.

Waldorf 900mm Target Tops are available as stand-alone hobs, or with a choice of four base units – cabinet base, leg stand, refrigeration base, or oven base (static/convection, gas/electric).

Featuring a high output, dual ring cast iron burner, the super heavy-duty Target Top casting provides outstanding heat recovery and heat control. Outstanding thermal efficiency is achieved by way of a burner box lined with 50mm refractory ceramic blocks.

TARGET TOPS.

Standard Features.

Heavy-duty 304 grade stainless steel finish
45MJ dual ring cast iron burner
Flame failure protection and continuous pilot burner
Top plates and removable centre with spill protection design
Heavy-duty reinforced control knobs
Mounted on leg stand with suite matching shelf
Adjustable feet and 2 additional rollers
Target Top Oven Range includes -
Drop down door with welded frame
Fully welded and vitreous enamelled oven liner
Cool touch stainless steel door handle
Easy clean, installation and service

Options.

Bench mounted
Gastronorm storage cabinet underneath
Gastronorm refrigeration module underneath
Castor or plinth mounting

Accessories.

Mobile castor kit (set of 4 castors, 2 lockable)
Joining caps

GAS TARGET TOPS

	Model Options	Dimensions	Model Codes
900MM WALDORF 8100 SERIES TARGET TOP	BENCH MODEL CABINET BASE MODEL LEG STAND MODEL REFRIGERATED BASE MODEL	All models W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (RNL) 972mm	RN8100G-B RN8100G-CB RN8100G-LS RN8100G-RB

RN8100G-CB

	Oven Options	Dimensions	Model Codes
900MM WALDORF 8110 SERIES TARGET TOP OVEN	**G** GAS STATIC OVEN **GC** GAS CONVECTION OVEN **GE** ELECTRIC STATIC OVEN **GEC** ELECTRIC CONVECTION OVEN	W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (RNL) 972mm	RN8110G RN8110GC RN8110GE RN8110GEC

RN8110G

Ask for a detailed specification sheet on any of the Waldorf 800 Series Target Tops and Target Top Ranges outlining construction, maintenance and installation information.

GRIDDLES.

Waldorf heavy-duty Gas Griddles are available in 450, 600, 900 and 1200mm widths and Electric Griddles are available in 600, 900 and 1200mm widths. Gas Griddle Ranges are available in 900 and 1200mm, Electric Griddle Ranges are available in 900mm, both have with electric ovens in static or convection.

All heavy-duty Griddles feature seamless weld construction with a solid 20mm thick plate as standard, for maximum heat retention and distribution. They are thermostatically controlled for accurate temperature setting, and are available in machine finished mild steel plate, or the new mirror chromed finish for more consistent performance. They also offer a choice of smooth or ribbed surfaces, or a mixture of both.

GRIDDLES.

Standard Features.

Heavy-duty 304 grade stainless steel finish
Thermostatic control
20mm thick machined top plates
Full pilot and flame failure protection
Top weld sealed plates
Stainless steel grease drawer
Heavy-duty reinforced control knobs
Push-button piezo ignition
Mounted on leg stand with suite matching shelf
Adjustable feet and 2 additional rollers
Easy clean, installation and service
Griddle Oven Range includes -
Drop down door with welded frame
Fully welded and vitreous enamelled oven liner
Cool touch stainless steel door handle
Easy clean, installation and service

Options.

Choice of griddle surface – smooth, ribbed, or both
Mirror chromed plate option
Bench mounted
Gastronorm storage cabinet underneath
Gastronorm refrigeration module underneath
Castor or plinth mounting

Accessories.

Mobile castor kit (set of 4 castors, 2 lockable)
Joining caps

GAS GRIDDLES	Model Options	Dimensions	Model Codes
450MM WALDORF 8450 SERIES GRIDDLE GP8450G-LS	BENCH MODEL CABINET BASE MODEL LEG STAND MODEL	Bench models W 450mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back (GPL) 372mm All other models W 450mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (GPL) 972mm	GP8450G-B GP8450G-CB GP8450G-LS
600MM WALDORF 8600 SERIES GRIDDLE GP8600G-LS	BENCH MODEL CABINET BASE MODEL LEG STAND MODEL	Bench models W 600mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back (GPL) 372mm All other models W 600mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (GPL) 972mm	GP8600G-B GP8600G-CB GP8600G-LS
900MM WALDORF 8900 SERIES GRIDDLE GP8900G-CB	BENCH MODEL CABINET BASE MODEL LEG STAND MODEL REFRIGERATED BASE MODEL	Bench models W 900mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back (GPL) 372mm All other models W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (GPL) 972mm	GP8900G-B GP8900G-CB GP8900G-LS GP8900G-RB
1200MM WALDORF 8120 SERIES GRIDDLE GP8120G-LS	BENCH MODEL CABINET BASE MODEL LEG STAND MODEL REFRIGERATED BASE MODEL	Bench models W 1200mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back (RNL) 372mm All other models W 1200mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (GPL) 972mm	GP8120G-B GP8120G-CB GP8120G-LS GP8120G-RB

Ask for a detailed specification sheet on the Waldorf 800 Series Griddles outlining construction, features and installation information.

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ELECTRIC GRIDDLES	Model Options	Dimensions	Model Codes
600MM WALDORF 8600 SERIES GRIDDLE GP8600E-LS	BENCH MODEL CABINET BASE MODEL LEG STAND MODEL	Bench models W 600mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back (GPL) 372mm All other models W 600mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (GPL) 972mm	GP8600E-B GP8600E-CB GP8600E-LS
900MM WALDORF 8900 SERIES GRIDDLE GP8900E-LS	BENCH MODEL CABINET BASE MODEL LEG STAND MODEL REFRIGERATED BASE MODEL	Bench models W 900mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back (GPL) 372mm All other models W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (GPL) 972mm	GP8900E-B GP8900E-CB GP8900E-LS GP8900E-RB
1200MM WALDORF 8120 SERIES GRIDDLE GP8120E-LS	BENCH MODEL CABINET BASE MODEL LEG STAND MODEL REFRIGERATED BASE MODEL	Bench models W 1200mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back (GPL) 372mm All other models W 1200mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (GPL) 972mm	GP8120E-B GP8120E-CB GP8120E-LS GP8120E-RB

Ask for a detailed specification sheet on the Waldorf 800 Series Griddles outlining construction, features and installation information.

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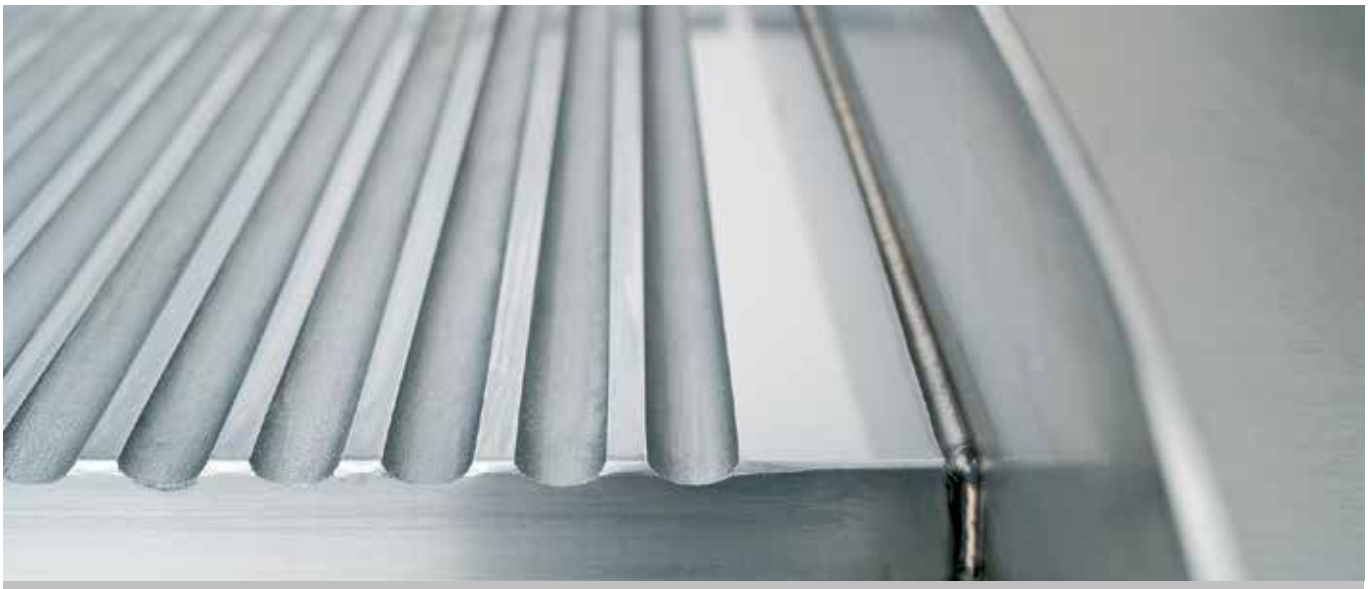
GAS GRIDDLE	Oven Options	Dimensions	Model Codes
900MM WALDORF 8910 SERIES GRIDDLE OVEN GP8910G	**GE** ELECTRIC STATIC OVEN **GEC** ELECTRIC CONVECTION OVEN	W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (GPL) 972mm	GP8910GE GP8910GEC
900MM WALDORF 8121 SERIES GRIDDLE OVEN GP8121GEC	**GE** ELECTRIC STATIC OVEN **GEC** ELECTRIC CONVECTION OVEN	W 1200mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (GPL) 972mm	GP8121GE GP8121GEC

ELECTRIC GRIDDLE	Oven Options	Dimensions	Model Codes
900MM WALDORF 8910 SERIES GRIDDLE OVEN GP8910EC	**E** ELECTRIC STATIC OVEN **EC** ELECTRIC CONVECTION OVEN	W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (GPL) 972mm	GP8910E GP8910EC

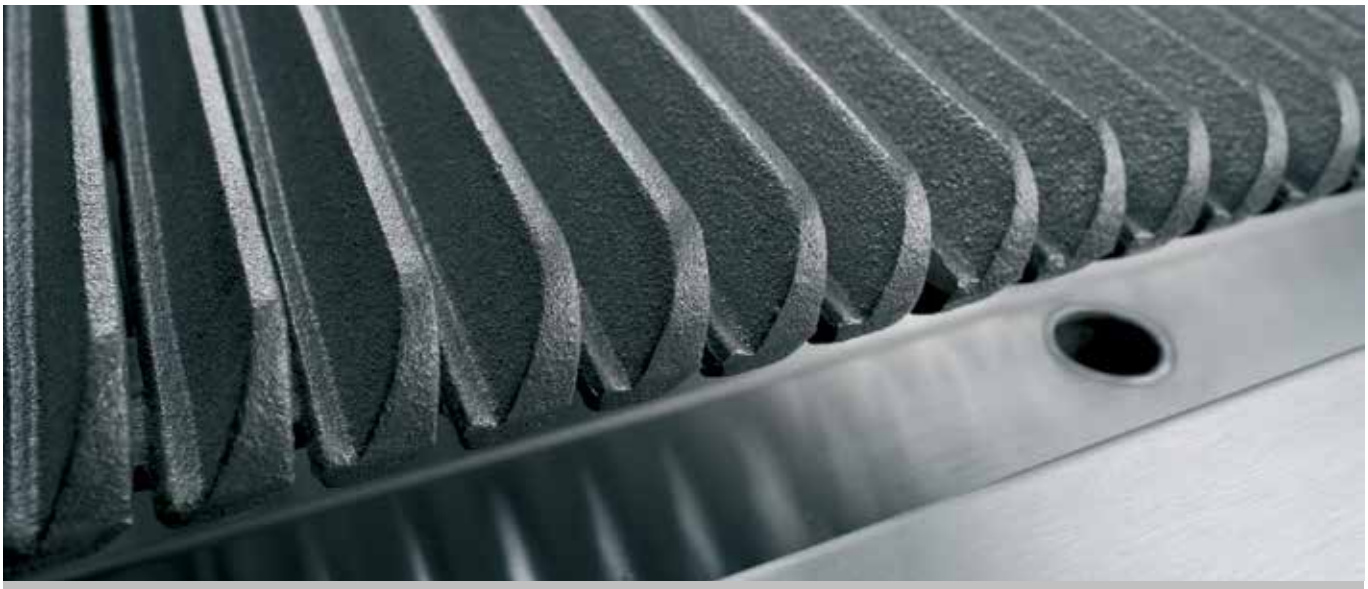


GRIDDLE TOASTER.

The Waldorf 800 Series Griddle Toaster uses one set of specially designed burners and stainless steel radiants to perform two functions. The burners heat the 16mm thick grill plate above them while providing heat to the toasting rack below, without compromising cooking times or performance.

GRIDDLE TOASTER		Dimensions	Model Code
600MM WALDORF 8600 SERIES GRIDDLE TOASTER	 GT8600G	W 600mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (GTL) 972mm	GT8600G

Ask for a detailed specification sheet on the Waldorf 800 Series Griddles outlining construction, features and installation information.



GAS CHARGRILLS.

Powerful stainless steel burners are the engine room of the 800 Series Chargrills. Heavy-duty cast iron grates and radiants deliver maximum heat right to the cooking surface edge.

The inclined position incorporates a flare reducing grate fin design, with grooves, to run grease into a front collection channel. Interchangeable 300 and 450mm drop-on griddle sections add an extra dimension to 800 Series Chargrills.

Standard Features.

Heavy-duty 304 grade stainless steel finish
Reversible heavy-duty top grates
Inclined position to reduce flare and enhance grease run
33MJ/hr stainless steel burners per 300mm section
Flame failure protection with continuous pilot burner
Lift out grates, radiants and baffles for cleaning
Heavy-duty reinforced control knobs
Mounted on leg stand with suite matching shelf
Adjustable feet and 2 additional rollers
Easy clean, installation and service

Options.

Castor or plinth mounting

Accessories.

Interchangeable drop-on griddle plates
Mobile castor kit (set of 4 castors, 2 lockable)
Joining caps

GAS CHARGRILL	Model Options	Dimensions	Model Codes
300MM WALDORF 8300 SERIES CHARGRILL	BENCH MODEL ONLY CH8300G-B	W 300mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back (CHL) 372mm	CH8300G-B
450MM WALDORF 8450 SERIES CHARGRILL	BENCH MODEL CABINET BASE MODEL LEG STAND MODEL CH8450G-LS	Bench models W 450mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back (CHL) 372mm All other models W 450mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (CHL) 972mm	CH8450G-B CH8450G-CB CH8450G-LS
600MM WALDORF 8600 SERIES CHARGRILL	BENCH MODEL CABINET BASE MODEL LEG STAND MODEL CH8600G-LS	Bench models W 600mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back (CHL) 372mm All other models W 600mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (CHL) 972mm	CH8600G-B CH8600G-CB CH8600G-LS
900MM WALDORF 8900 SERIES CHARGRILL	BENCH MODEL CABINET BASE MODEL LEG STAND MODEL CH8900G-LS	Bench models W 900mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back (CHL) 372mm All other models W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (CHL) 972mm	CH8900G-B CH8900G-CB CH8900G-LS
1200MM WALDORF 8120 SERIES CHARGRILL	BENCH MODEL CABINET BASE MODEL LEG STAND MODEL CH8120G-LS	Bench models W 1200mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back (CHL) 372mm All other models W 1200mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (CHL) 972mm	CH8120G-B CH8120G-CB CH8120G-LS

Ask for a detailed specification sheet on the Waldorf 800 Series Griddles outlining construction, features and installation information.

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SOLID FUEL GRILLS.

Bring outdoor cooking inside with the Waldorf Solid Fuel Grill. Featuring heavy-duty stainless steel rod grates and heavy-duty firebox, the Solid Fuel Grill is available in 600mm, 900mm and 1200mm widths.

Gain a unique char and add natural smoke flavour to your menu.
Fully modular for a match suite finish the cabinet base is available with or without doors. Outstanding thermal efficiency is achieved by way of a firebox lined with 50mm refractory blocks.

Standard Features.

Fully modular solid fuel grill
3 modular width models
Heavy-duty fire box
Heavy-duty stainless steel rod grates
Stainless steel exterior
Open box easy clean
Low back models (SFL) available
Ash rake included
Welded hob with 1.5mm 304 stainless steel bull nose
Spalshback and side panels 1.2mm 304 stainless steel
Front panel's 0.9mm stainless steel
50mm thick refractory brick lined fire box
Insulated sides

Options.

Cabinet base with or without doors

SOLID FUEL GRILL	Model Options	Dimensions	Model Codes
600MM WALDORF 8600 SERIES SOLID FUEL GRILL	CABINET BASE MODEL (WITH OR WITHOUT DOORS) SF8600-CB	W 600mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 970mm	SF8600-CB SF8600-CD
900MM WALDORF 8900 SERIES SOLID FUEL GRILL	CABINET BASE MODEL (WITH OR WITHOUT DOORS) SF8900-CB	W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 970mm	SF8900-CB SF8900-CD
1200MM WALDORF 8120 SERIES SOLID FUEL GRILL	CABINET BASE MODEL (WITH OR WITHOUT DOORS) SF8120-CB	W 1200mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 970mm	SF8120-CB SF8120-CD

Ask for a detailed specification sheet on the Waldorf 800 Series Salamanders outlining construction, features and installation information.

SALAMANDERS.

User-friendly Waldorf Gas and Electric Salamanders are well equipped to meet the production and performance demands of the professional kitchen.

Efficiency comes by way of high-speed infrared burners and elements that heat up rapidly and use less energy to get the job done by directing more heat to the cooking surfaces.

Both gas and electric options can accommodate a Gastronorm GN 1/1 tray.

Standard Features.

Heavy-duty 304 grade stainless steel finish
Powerful 2 x 3kW elements or 2 x infrared 15.5MJ burners (8200 models)
SN8100E model features 2 x 1.8kW elements
Standing pilot with flame failure on gas models
Left and right hand heat control
Wall mounting bracket
Easy clean, installation and service
Bottom collection tray

Accessories.

Branding plate

GAS SALAMANDER	Options	Dimensions	Model Codes
900MM WALDORF 8200 SERIES SALAMANDER SN8200G	SN8200G Four position racking (flat or inclined) SN8200GB Four position racking (flat or inclined) with branding plate	W 900mm, D 390mm (420mm with wall mounting bracket), H 400mm	SN8200G SN8200GB

ELECTRIC SALAMANDER	Options	Dimensions	Model Codes
900MM WALDORF 8200 SERIES SALAMANDER SN8200E	SN8200E Four position racking (flat or inclined) SN8200EB Four position racking (flat or inclined) with branding plate	W 900mm, D 390mm (420mm with wall mounting bracket), H 400mm	SN8200E SN8200EB
600MM WALDORF 8100 SERIES ADJUSTABLE SALAMANDER SN8100E	Self balancing adjustable grill height	W 600mm, D 510mm (540mm with wall mounting bracket), H 514mm	SN8100E

Ask for a detailed specification sheet on the Waldorf 800 Series Salamanders outlining construction, features and installation information.

FRYERS.

Waldorf Fryers have long set the benchmark for durability, speed and economy. The 800 Series builds on this tradition with a redesigned range of Fryers. Whatever your deep-frying demands, Waldorf covers all possibilities with a range including single or twin pan, Gas, Electric or High Performance and Output (HPO) Fryers in 400, 450 or 600mm.

Gas units feature Waldorf's unique Fast Fri technology, incorporating patented infrared burners for industry leading frying output and recovery.

All Fryers are available with either mechanical or digital controls. Digital control models offer precise temperature control, three product timers, as well as time and temperature digital display. Twin pan models have independent digital controls for each pan and six product timers.

For high volume operations, the 800 Series High Performance and Output (HPO) Fryers take speed and performance to another level again. Increased production (up to 50kg/hr) and superior recovery times are made possible through a blower system that pushes greater volumes of air and gas through specially designed ceramic fibre burners. More heat is absorbed by the oil, resulting in lower flue exhaust temperatures and lower production costs per kilo.

Standard Features.

Heavy-duty 304 grade stainless steel finish
Gas models feature the patented infrared burner system
Easy clean stainless steel open pan with 10-year limited warranty
32mm drain valve
Oil level and over temperature safety cut-outs
Stainless steel exterior
Fully modular
Baskets and lids included
Adjustable feet with additional rear rollers
Easy clean, installation and service

Options.

Waldorf Filtamax Filtration System
Castor or plinth mounting

Accessories.

Extra baskets
Side splash guards
Mobile castor kit (set of 4 castors, 2 lockable)
Joining caps

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GAS FRYER	Capacity	Dimensions	Variations	Model Codes
400MM WALDORF SINGLE PAN GAS FRYER	18 LITRE CAPACITY FN8118G	W 400mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (FNL) 1082mm	MECHANICAL CONTROLS	FN8118G
450MM WALDORF SINGLE PAN GAS FRYER	20 LITRE CAPACITY FN8120G	W 450mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (FNL) 1082mm	MECHANICAL CONTROLS DIGITAL DISPLAY ELECTRONIC CONTROLS	FN8120G FN8120GE
450MM WALDORF TWIN PAN GAS FRYER	13 LITRE CAPACITY EACH PAN FN8226G	W 450mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (FNL) 1082mm	MECHANICAL CONTROLS DIGITAL DISPLAY ELECTRONIC CONTROLS	FN8226G FN8226GE
600MM WALDORF SINGLE PAN GAS FRYER	31 LITRE CAPACITY EACH PAN FN8130G-HPO	W 600mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (FNL) 1082mm	MECHANICAL CONTROLS DIGITAL DISPLAY ELECTRONIC CONTROLS HPO FRYER - ELECTRONIC CONTROLS High Performance and Output Infrared burner system	FN8130G FN8130GE FN8130G-HPO

ELECTRIC FRYER	Capacity	Dimensions	Variations	Model Codes
450MM WALDORF SINGLE PAN ELECTRIC FRYER	27 LITRE CAPACITY FN8127E	W 450mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (FNL) 1082mm	MECHANICAL CONTROLS DIGITAL DISPLAY ELECTRONIC CONTROLS	FN8127E FN8127EE
450MM WALDORF TWIN PAN ELECTRIC FRYER	12 LITRE CAPACITY EACH PAN FN8224EE	W 450mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (FNL) 1082mm	MECHANICAL CONTROLS DIGITAL DISPLAY ELECTRONIC CONTROLS	FN8224E FN8224EE

Ask for a detailed specification sheet on the Waldorf 800 Series Fryers outlining construction, features and installation information.

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FILTAMAX.

Waldorf Filtamax is a fully integrated filtration system, designed to fit in the unused space beneath the Waldorf Fast Fri Gas and Electric Fryers.

Moisture, fatty acids and food residue spoil the taste of fried food by contaminating the oil in which food is cooked. Filtamax removes these impurities, enabling you to produce better tasting food and more consistent results. It also reduces your operating costs by extending the life of your cooking oil by up to 50%.

Filtamax can be configured to the filtering method best suited to your application - either a reusable filter bag or filter pad kit used in conjunction with Filtamax pad consumables.

All Filtamax filters are mobile and can be used to filter fryers other than Waldorf, as long as the cooking oil capacity of the fryer does not exceed the recommended Filtamax oil capacity.

Standard Features.

Heavy-duty 304 grade stainless steel finish
Powerful reversible 1/3 HP pump
Reusable filter bag
Mounted on two fixed and two swivel castors
Rigid delivery hose with heavy-duty insulated handle
Easy clean, installation and service

Options.

Additional reusable filter bags
Carbon pad upgrade kit
Drain adaptor kit
Drain extension kit

ELECTRIC FILTAMAX	Capacity	Dimensions	Model Codes
WALDORF 800 SERIES FILTAMAX FRYER FILTER	20 LITRE CAPACITY	W 324mm, D 683mm, H 562mm	FF8130E
	30 LITRE CAPACITY	W 324mm, D 735mm, H 562mm	FF8135E
	32 LITRE CAPACITY	W 474mm, D 683mm, H 562mm	FF8140E

FF8135E

Ask for a detailed specification sheet on the Waldorf 800 Series Filtamax outlining construction, features and installation information.

BRATT PANS.

Big on performance, the 800 Series of tilting Bratt Pans has expanded to include a choice of 80 litre (900mm wide) or 120 litre (1200mm wide) options in gas or electric. Easy clean, easy service and superb finishing make the new Bratt Pans a welcome addition to the 800 Series line-up.

Standard Features.

Heavy-duty 304 grade stainless steel finish
Manually operated tilting mechanism
Heavy-duty lid and hinge system
Galvanized steel chassis
Stainless steel exterior
Full stainless steel pan with 2mm pan body
12mm thick stainless steel even heat pan base
Large capacity pouring spout
Heavy-duty stainless steel legs with adjustable feet
Large easy use control knobs - heat resistant reinforced
Thermostatic control
Over temperature safety cut-out
Fold away handle on manual pan tilt
Easy clean, installation and service

Options.

Electric power tilting mechanism
Plinth mounting

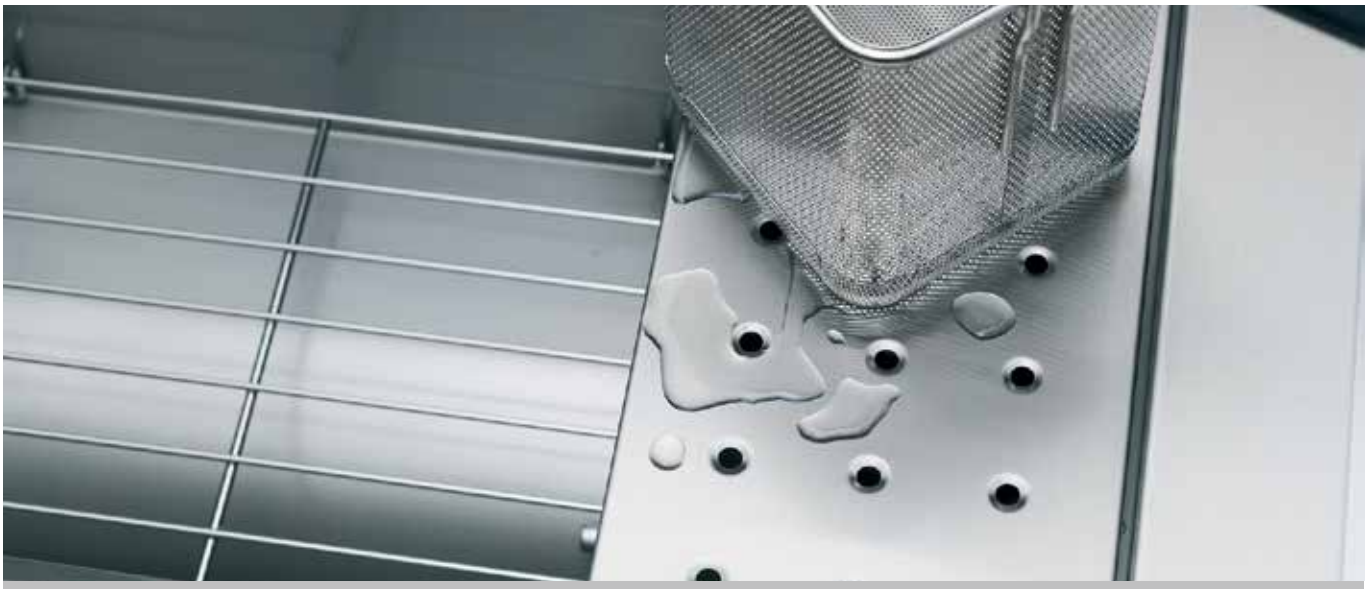
Accessories.

Joining caps

GAS BRATT PANS	Capacity	Dimensions	Variations	Model Codes
900MM WALDORF 800 SERIES GAS BRATT PANS	80 LITRE CAPACITY BP8080G	W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (BPL) 972mm With lid open 1600mm	MANUALLY OPERATED TILTING MECHANISIM ELECTRIC POWER TILTING MECHANISIM	BP8080G BP8080GE
1200MM WALDORF 800 SERIES GAS BRATT PANS	120 LITRE CAPACITY BP8120G	W 1200mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (BPL) 972mm With lid open 1600mm	MANUALLY OPERATED TILTING MECHANISIM ELECTRIC POWER TILTING MECHANISIM	BP8120G BP8120GE

ELECTRIC BRATT PANS	Capacity	Dimensions	Variations	Model Codes
900MM WALDORF 800 SERIES ELECTRIC BRATT PANS	80 LITRE CAPACITY BP8080EE	W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (BPL) 972mm With lid open 1600mm	MANUALLY OPERATED TILTING MECHANISIM ELECTRIC POWER TILTING MECHANISIM	BP8080E BP8080EE
1200MM WALDORF 800 SERIES ELECTRIC BRATT PANS	120 LITRE CAPACITY BP8120EE	W 1200mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (BPL) 972mm With lid open 1600mm	MANUALLY OPERATED TILTING MECHANISIM ELECTRIC POWER TILTING MECHANISIM	BP8120E BP8120EE

Ask for a detailed specification sheet on the Waldorf 800 Series Bratt Pans outlining construction, features and installation information.



PASTA COOKERS.

The 800 Series Pasta Cooker is built for speed. Fully modular, and featuring a unique pan design, it comes well equipped for the continuous production of perfect pasta.

From variable high boil to standby simmer, our patented infrared burner system maintains constant water temperature and enables faster turnaround of product through outstanding recovery times from low heat settings. The standard provision of four baskets allows four different pastas to be cooked at the same time.

Standard Features.

Unique pan design
Fine adjustment water faucet for pan filling
Starch-skimming system for constant water freshness
316 grade stainless steel pan for extra resistance to salt effects
Easy clean stainless steel open pan with 10-year limited warranty
25mm drain valve for safe and easy cleaning
Four stainless steel pasta baskets for multiple pasta cooking
Safety cut out thermostat for empty pan/water boil out
Hinged basket drain stand
Removable basket support grid
Adjustable feet and additional rear rollers
Easy clean, installation and service

Options.

Plinth mounting
Rectangular baskets

Accessories.

Side splashguards
Joining caps

GAS PASTA COOKER	Capacity	Dimensions	Model Codes
450MM WALDORF 8140 SERIES SINGLE PAN PASTA COOKER	40 LITRE CAPACITY PC8140G	W 450mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (PCL) 972mm	PC8140G

ELECTRIC PASTA COOKER	Capacity	Dimensions	Model Codes
450MM WALDORF 8140 SERIES SINGLE PAN PASTA COOKER	40 LITRE CAPACITY PC8140E	W 450mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (PCL) 972mm	PC8140E

Ask for a detailed specification sheet on any of the Waldorf 800 Series Pasta Cookers outlining construction, features and installation information.

BENCH TOPS.

The 800 Series Bench Top has been designed to seamlessly be added to any cooking lineup or to a new low back island suite. In a variety of widths, combinations and end models to streamline your kitchen - 200mm, 300mm, 400mm, 450mm, 550mm, 600mm and 700mm width models are available with a mixture of cabinet base, cabinet base with doors and leg stand. 900mm width are available with cabinet base, leg stand or refrigerated base.

Waldorf 800 Series Bench Tops give you the option of extra work area, storage or refrigeration.

Standard Features.

3.5mm thick compound work surface
- 1.5mm heavy-duty 304 grade stainless steel top
- 2.0mm galvanised steel backing
Mounted on leg stand with suite matching shelf
Adjustable feet at front with rear rollers

Options.

Gastronorm storage cabinet underneath
Gastronorm refrigeration module underneath
Plinth mounting
Castors

Accessories.

Mobile castor kit (set of 4 castors, 2 lockable)
Joining caps

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BENCH TOPS	Model Options	Dimensions	Model Codes
200MM WALDORF 8200 SERIES BENCH TOP	CABINET BASE MODEL CABINET BASE WITH DOORS	W 200mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (BTL) 972mm	BT8200-CB BT8200-CD

BT8200-CD

300MM WALDORF 8300 SERIES BENCH TOP	CABINET BASE WITH DOORS	W 300mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (BYL) 972mm	BT8300-CD

BT8300-CD

400MM WALDORF 8400 SERIES BENCH TOP	CABINET BASE WITH DOORS LEFT HAND END CABINET BASE WITH DOORS RIGHT HAND END	W 400mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (BTL) 972mm	BT8400-CD-LH BT8400-CD-RH

BT8400-CD-LH

450MM WALDORF 8450 SERIES BENCH TOP	CABINET BASE MODEL LEG STAND MODEL	W 450mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (BTL) 972mm	BT8450-CB BT8450-LS

BT8450-LS

Ask for a detailed specification sheet on the Waldorf 800 Series Bench Tops outlining construction, features and installation information.

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BENCH TOPS	Model Options	Dimensions	Model Codes
550MM WALDORF 8550 SERIES BENCH TOP	CABINET BASE WITH DOORS LEFT HAND END	W 550mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (BTL) 972mm	BT8550-CD-LH
	CABINET BASE WITH DOORS RIGHT HAND END		BT8550-CD-RH

BT8550-CD-LH

600MM WALDORF 8600 SERIES BENCH TOP	CABINET BASE MODEL	W 600mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (BYL) 972mm	BT8600-CD
	LEG STAND MODEL		BT8600-LS

BT8600-CD

700MM WALDORF 8700 SERIES BENCH TOP	CABINET BASE WITH DOORS LEFT HAND END	W 700mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (BTL) 972mm	BT8700-CD-LH
	CABINET BASE WITH DOORS RIGHT HAND END		BT8700-CD-RH

BT8700-CD-LH

900MM WALDORF 8900 SERIES BENCH TOP	CABINET BASE MODEL	W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (BTL) 972mm	BT8900-CB
	LEG STAND MODEL		BT8900-CD
	REFRIGERATED BASE		BT8900-RB

BT8900-LS

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BENCH TOPS	Model Options	Dimensions	Model Codes
900MM WALDORF 8900 SERIES BENCH TOP	CABINET BASE MODEL	W 900mm, D 805mm, H 915mm Incl. splashback 1130mm	BT8900S-CB
	LEG STAND MODEL	Incl. low back (BTL) 972mm	BT8900S-CD
	REFRIGERATED BASE		BT8900S-RB

BT8900S-RB

Ask for a detailed specification sheet on the Waldorf 800 Series Bench Tops outlining construction, features and installation information.

Taste the Waldorf 800 Series.

Our network of dealer showrooms is well resourced to provide all the information you need on the Waldorf 800 Series. To see it in action, book in for a demonstration at a Moffat Test Kitchen near you.

Our skilled chefs and knowledgeable sales team will help you in selecting the right appliances for your kitchen.

Introductory sessions can be booked online through
www.moffat.com.au Moffat Australia or
www.moffat.co.nz Moffat New Zealand.

On call service where you are.

Moffat provides full service backup, 24 hours a day, 7 days a week. Our own Technical Service Department provides full support to a team of trained service personnel in each of our branches.

Strategically placed, authorised service providers provide backup to outlying areas and a national toll free number enables immediate access to our service network.

24:7 Service Support

Waldorf 800 Series AGA Gas Certified Products

Gas Pasta Cooker - PC8410G and PCL model	Cert. No. 7027
Gas Griddle Toaster - GT8600G	Cert. No. 6869
Gas Target Top - RN8100G , RNL8100G and RNL models	Cert. No. 6872
Gas Chargrill - CH8300G, CH8600G, CH8900G, CH8120G and CHL models	Cert. No. 6878
Gas Salamander - SN8200G	Cert. No. 4337
Gas Cooktop - RN8200G, RN8400G, RN8450G, RN8600G, RN8800G, RN8900G and RNL models	Cert. No. 6902
Gas Range Static Oven 600mm - RN8410G, RN8820G and RNL models	Cert. No. 6901
Gas Range Static Oven - RN8510G, RN8610G, RN8810G, RN8910G and RNL models	Cert. No. 6892
Gas Range Electric Static Oven - RN8510GE, RN8610GE, RN8810GE, RN8910GE and RNL models	Cert. No. 6892
Gas Range Convection Oven - RN8510GC, RN8610GC, RN8810GC, RN8910GC and RNL models	Cert. No. 6913
Gas Range Electric Convection Oven - RN8510GCE, RN8610GCE, RN8810GCE, RN8910GCE and RNL models	Cert. No. 6913
Gas Target Top Range - RN8110G, RN8110GC and RNL models	Cert. No. 6918
Gas Target Top Range Electric Oven - RN8110GE, RN8110GEC and RNL models	Cert. No. 6918
Gas Bratt Pan - BP8080G(E), BP8120G(E) and RNL models	Cert. No. 6923
Gas Griddle Plate - GP8600G, GP8900G, GP8120G and GPL models	Cert. No. 6898
Gas Griddle Range Electric Oven - GP8910GE, GP8910GEC, GP8121GE, GP8121GEC and GPL models	Cert. No. 7088
Gas Fryer - FN8120G, FN8226G, FN8130G and FNL models	Cert. No. 6882
Gas Fryer DigitalControl - FN8120GE, FN8226GE, FN8130GE and FNL models	Cert. No. 6882
Gas HPO Fryer - FN8130GHPO and FNL models	Cert. No. 6125

AGA

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ISO9001
Quality
Management
Standard

Designed and manufactured by

ISO9001

All Waldorf products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

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